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(54) Title: METHOD OF TREATING AVOCADOS AND METHOD OF PREPARING GUACAMOLE THEREFROM

(57) Abstract: A method of processing avocado meat comprising heating the avocados to a temperature sufficient to substantially denature native degradative enzymes while in an environment having a pH of greater than 8. A method of manufacturing guacamole comprising preparing avocado comprising pitting, peeling and heating under alkaline conditions of greater than pH 8 to reduce the development of foul tasting flavors and reduce the development of brown coloration; macerating the avocado; and adding flavoring agents to the macerated avocado.

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